

Applesauce Drop Doughnuts

3 T. margarine, softened
¾ c. sugar
3 eggs
1 c. applesauce
1 tsp. vanilla
4 ½ c. flour
3 ½ tsp. baking powder
1 tsp. salt
½ tsp. cinnamon
¼ c. milk



Oil for frying
Additional sugar

1. In a mixing bowl, cream margarine and sugar.
2. Add eggs, beating well.
3. Beat in applesauce and vanilla.
4. Combine flour, baking powder, salt, and cinnamon. Add to creamed mixture. Add milk. Mix.
5. In an electric skillet, heat oil to 375 degrees.
6. Drop teaspoonfuls of batter a few at a time into hot oil. Turn with a slotted spoon and fry until golden.
7. Drain on paper towels. Roll in sugar.

Yield: 5 dozen

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How much or how many? Use the recipe to answer the following questions.

1. How much applesauce?	1 cup	2 cups
2. How many eggs?	3	4
3. How much milk?	$\frac{1}{2}$ cup	$\frac{1}{4}$ cup
4. How much vanilla?	$\frac{1}{2}$ tsp.	1 tsp.

Unscramble the words. Look back at your recipe.

1. kingab wopder _____

2. prod fulsspoontea _____

3. pleapsauce _____

4. xingmi lowb _____

5. tricelec letskil _____



Spelling Cross out the word or words in each row that are spelled wrong.

1. salt silt salt selt

2. sugir sugar sugar suger

3. doughnuts doughnuts doughnuts doughnits